



*A Dickens Christmas*  
*at Brewers' Hall*

Aldermanbury Square, EC2V 7HR

## What to Expect

*"I will honour Christmas in my heart, and try to keep it all the year..."* Charles Dickens

Characterful, intimate and undeniably charming, Brewers' Hall exudes a unique blend of tradition, festive warmth and sophistication. Step back into a Victorian era of oil lamps, vintage furnishings, tartan Chesterfields, chandeliers and fireplaces dressed with stockings and garlands. Located on a quiet square in the heart of the City, the Hall combines timeless elegance, in a gracious setting that is enriched with layers of historical charm.

A discreet and graceful marble-floored lobby with a traditional streetlamp post and wreath lead you to a beautiful oak staircase decked with black lanterns and candles, creating the typical lighting of this Dickensian era. The perfect photo opportunity awaits you on the first floor with giant books, Chesterfields, antique rugs and throws. Welcome drinks are served in the Court Room which adjoins the elegant oak panelled Livery Hall, the setting for which your banquet will be served, with three magnificent chandeliers hanging from the decorated ceiling it is the most splendid room for this Dickensian festive affair. The Committee Room, now transformed into Scrooges' office, boasts a traditional bar and is decorated with typewriter, vintage trunks and indeed his wooden rocking chair.

All rooms at Brewers' Hall adjoin and with exclusive hire your party will flow and keep all guests at the heart of the celebration.

*From £101 per person plus VAT*

### Your Party Package Includes

- Exclusive venue hire | 19.00 – midnight
- One-hour drinks reception
- Your chosen menu
- Unlimited drinks package: beer | wine | soft drinks (until 23.30)
- Menu tasting (two guests, three course menus only)
- Dickensian theming
- Festive table centre pieces & crackers
- DJ & dance floor
- Manned cloakroom

### What you Need to Know



40 min | 120 max  
Guests



19.00 – Midnight  
(option to extend)



Moorgate  
Barbican



Catering by  
CH&CO (in-house)



Smart casual,  
Victorian optional!

*If you can't see what you are looking for just ask and we will work with you on a bespoke package.*



*"There is nothing in the world so irresistibly contagious as laughter and good humour"*  
Charles Dickens



# *A Festive Feast!*

Food is our passion. Our chefs have created menus that will be a feast for all the senses, they capture the imagination and excite the taste buds. Choose from a definitive small plates and bowl food celebration, interactive food stalls, or a splendid seated three course menu.

The quality of our menus is matched by our service: personal, immaculate and professional.  
Our expert sommeliers pair menus with the finest wines and delectable cocktails.

## *Package Prices*

### **BOWL FOOD**

40 to 59 guests £156 • 60 to 79 guests £131  
80 to 99 guests £119 • 100 to 120 guests £111

*Maximum capacity of 120 guests standing for bowl food menu.*

### **FOOD STALLS**

40 to 59 guests £173 • 60 to 79 guests £149 • 80 to 100 guests £136

*Maximum capacity of 100 guests standing for food stall menu.*

### **LUNCH**

40 to 49 guests £113 • 50 to 59 guests £107  
60 to 69 guests £104 • 70 to 80 guests £101

*Maximum capacity of 80 guests*

### **DINNER**

40 to 49 guests £174 • 50 to 59 guests £159  
60 to 69 guests £150 • 70 to 80 guests £142

*Maximum capacity of 80 guests*

## *Festive Fun and Frolics*

Talk to us about enhancing your Dickensian Christmas party by adding some festive upgrades:

Carol singers

Period furniture

Scrooge actor; host or compere

Vintage ornaments and toys

Magician and pick pockets (vintage themed)

Cobbled street upon entrance

Ghosts of Christmas past, present and yet to come

*The package cost is per person excluding VAT.*

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*"Please Sir,  
I want some more..."*  
Charles Dickens



## Party Canapés

The Party Canapés package includes three choices (excluding VAT).  
£9 per person for three chef choice canapés | £11 per person for three items of your choice.

### Savoury

**Pressed Ham Hock**  
Piccalilli, Sour Dough  
*Cold*

**Quail Eggs**  
Soft Boiled, Celery Salt  
*Cold*

**Prawn Cocktail Cones**  
Spicy Tomato Mayo  
*Cold*

**London Smoked Salmon**  
Blini, Lemon Crème Fraîche  
*Cold*

**Vegan Garden (V)**  
Crispy Artichoke Skin,  
Caramelised Shallot Hummus,  
Mini Veg Crudities  
*Cold*

### Savoury

**Shepherd's Pie**  
Croquettes, Red Onion Dip  
*Hot*

**Yuletide Sausage Roll**  
Cumberland Pork, Sage, Apple  
*Hot*

**Turkey and Cranberry**  
Toasties  
*Hot*

**Smoked Haddock**  
Bubble and Squeak, Curry Mayo  
*Hot*

**Arancini (V)**  
Wild Mushrooms,  
Tarragon Truffle Cream  
*Hot*

**Pasty (V)**  
Curried Potato and Onion,  
Spiced Cauliflower Dip  
*Hot*

### Sweet

**Chocolate Orange**  
Rich Dark Chocolate  
Orange Pots  
*Cold*

**Festive Meringue Shells**  
Cherries, Clementines,  
Vanilla Cream  
*Cold*

**Mini Mince Pies**  
Whipped Brandy Butter  
*Cold*

Why not upgrade  
your package and add  
roasted chestnuts  
upon arrival?

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## *Lunch & Dinner*

The Lunch and Dinner package includes one starter, one main, one dessert, coffee and mince pies.

### *To Start*

#### **Prawn Cocktail**

Crisp Baby Gem, Avocado Guacamole,  
Bisque Gel, Spicy Tomato Mayo

#### **Pressed Confit Chicken and Guinea Fowl**

Girolles, Prunes, Truffle Emulsion,  
Soda Dough Melba

#### **Beetroot Carpaccio (V)**

Ash Goats Cheese, Roasted Beets,  
Hazelnuts

### *Main Event*

#### **Buttered Roasted Bronze Turkey**

Pork, Plum and Sloe Gin Stuffing, Smoked Bacon  
wrapped Chipolatas, Honey Baby Parsnips,  
Sauté Brussels, Red Cabbage, Roast Potatoes

#### **Red Wine Braised Feather Blade of Beef**

Beetroot and Horseradish Croquette, Tenderstem  
Broccoli, Confit Carrots, Kohlrabi Crisps

#### **Open Fish Pie**

Fillet of Stone Bass, topped with Saffron Mash  
Baby Spinach, Samphire Cockles, Mussels,  
Saffron Champagne Beurre Blanc

#### **Beet Wellington (V)**

Baby Fondant Potatoes, Swiss Chard,  
Butternut Squash, Salsify, Mushroom Gravy

### *Lasting Memories*

#### **Christmas Pudding Crème Brûlée**

Spiced Orange and Prosecco Compote

#### **Warm Rich Dark Vegan Chocolate Brownie**

Malted Barley Oat Milk Ice Cream,  
Salted Caramel Sauce, Toffee Popcorn

#### **Apple and Almond**

Tart Tatin, Almond Ice Cream,  
Butterscotch Sauce, Apple Crisp

#### **Coffee and Mince Pies**

*Please note that all guests will be served the same menu selection with the exception of dietary requirements.*

*A choice menu is available for a supplement cost upon request.*

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# Bowl Food

The Bowl Food package includes five choices.

## *Savoury*

### **Beets (V)**

Beetroot Hummus, Pickled Beets,  
Baby Endive, Orange Dressing

*Hot*

### **Oxford Blue, Poached Apple Salad (V)**

Watercress, Walnut Dressing

*Cold*

### **Classic Prawn Cocktail**

Crisp Lettuce, Cherry Tomatoes, Marie Rose

*Cold*

### **Red Wine Braised Beef**

Parmesan Mash, Ceps, Baby Leeks

*Hot*

### **Turkey Casserole**

Pulled Turkey, Chestnut Mushrooms,  
Tarragon, Creamy Mash, Turkey Juices

*Hot*

## *Savoury*

### **Cumberland Sausages**

Smokey Bacon Mash, Sage Gravy,  
Crispy Shallot Rings

*Hot*

### **Fish and Chips Cones**

Beer Battered Cod, Chips, Mushy Peas

*Hot*

### **Butternut Squash and Goats' Cheese (V)**

Barley Risotto, Lemon Thyme Dressing

*Hot*

### **Wild Mushroom Vol-au-Vent (V)**

Poached Quail Egg, Tarragon Hollandaise

*Hot*

## *Sweet*

### **Mulled Wine Poached Fruits**

Soya Milk and Vanilla Puree,  
Vegan Meringue Kisses

*Cold*

### **Christmas Pudding Cheesecake**

Gingerbread Base, Spiced Orange Compote

*Cold*

### **Salted Caramel Profiteroles**

Vanilla Cream, Hot Chocolate Sauce

*Hot*

### **Festive Mess**

Vanilla Meringues, Clementines,  
Pomegranate, Flaked Almonds

*Cold*

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# Food Stalls

Bring the authentic Christmas market feel to your party this year with our themed food stations, these add an extra interactive dimension to your event. The Food Stalls package includes all the items from the Main Event and Lasting Memories. Each drink item is an upgrade of £4 (excluding VAT).

## Main Event

### *Pulled*

Buttered Bronze Turkey  
Honey Glazed Ham Hock  
Christmas Spiced Pork Shoulder  
Garlic and Herb Lamb Leg

### *Sausages*

Assorted Frankfurters  
and Wurst Sausages

### *On the Side*

French Fries  
Potato Dumplings  
Sauerkraut  
Mulled Spiced Red Cabbage  
Milk Buns, Flour Baps  
Crispy Fried Onions  
Ketchup  
Mustard

## Lasting Memories

### *Crepes*

Lemon, Butter, Sugar  
Nutella, Banana  
Maple Syrup  
Dark, Milk or White Chocolate Sauce

### *Belgian Waffles*

Tonka Bean Whipped Cream  
Black Cherry Compote  
Caramelised Hazelnuts

### *Cinnamon Sugared Churros*

Butterscotch Dipping Sauce

### *Chocolate Calzone*

Salted Caramel Sauce

## Drinks

Hot Cider  
Hot Rum and Blackcurrant  
Mulled Wine

Indulge in an edible  
Christmas cracker  
dessert station

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# *Greedy Canapés*

The Greedy Canapé Menu includes three items of your choice | £15 per person (excluding VAT)  
Served at 23.00 for those midnight munchies, or pre-dinner or as your main package menu.  
Additional items are £5 per item (excluding VAT)

## *Savoury*

**Turkey and  
Cranberry Toasties**  
*Hot*

**Game and Chestnut  
Sausage Rolls**  
*Hot*

**Christmas Chicken  
Sage and Onion Pie**  
*Hot*

## *Savoury*

**Pumpkin and Sage Tartlet**  
Truffle Hollandaise  
*Hot*

**Salt and Pepper Spiced Squid**  
Lemon, Garlic Mayo  
*Hot*

**Cauliflower and Red Onion Bhaji**  
Coriander Mango Dip  
*Hot*

**Pulled Turkey Scotch Egg**  
Cumberland Sauce  
*Cold*

## *Sweet*

**Christmas Bakewell Tart**  
Tonka Bean Double Cream  
*Cold*

**Mince Pies**

**Just in case your guests  
would like 'some more'  
before they depart!**

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## Cocktails & Mocktails

All the glitz and glamour, cocktails in tea cups or perhaps a Champagne tower on arrival?  
Prices are per item and exclude VAT.

### Cocktails

#### Mojito

Rum, Mint, Fresh Lime Juice,  
Sugar Syrup, topped with Soda  
£10

#### Daiquiri

Rum, Lime, Sugar Syrup  
£10

#### Dark and Stormy

Rum, Fresh Lime, topped with Ginger Beer  
£10

#### Skinny Ginny

Gin, Grapefruit Juice, Lime,  
Agave Syrup, Basil  
£10

#### Zesty Slammer

Vodka, Southern Comfort, Amaretto,  
Orange Juice, Lime, Grenadine  
£11

### Mocktails

#### Virgin Piña Colada

Pineapple Juice, Coconut Purée,  
Lime Juice and Sugar Syrup  
£5

#### Virgin Mojito

Apple Juice, Fresh Mint,  
Lime Juice, Sugar Syrup  
Available Flavours:  
Passion Fruit, Coconut, Berry,  
Kiwi, Watermelon  
£5

#### Raspberry Fizz

Raspberry Purée, Lemon Juice,  
Lemonade  
£5

#### Grapefruit Spritzer

Grapefruit Juice, Lime Juice,  
Sugar Syrup, Ginger Beer  
£5

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*“God bless us everyone!”*  
Charles Dickens

■  
*Your unique venue portfolio*

